



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

DEC 18 2003

Dr. Romano Marabelli
General Director
Department of Food and Nutrition and
Public Veterinary Health
Ministry of Health
Piazza Marconi, 20-00144
Rome, Italy

Dear Dr. Marabelli:

This letter transmits the Food Safety and Inspection Service final report of a meat inspection system audit conducted in Italy from April 29 through June 12, 2003. Comments from Italy have been included in the final report.

If you have any questions about this audit or need additional information, please contact me at 202-720-3781, fax 202-690-4040, or email at sally.stratmoen@fsis.usda.gov.

Sincerely,

Sally Stratmoen
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc:

Lisa Hardy Bass, Counselor, US Embassy, Rome
Francesco Forte, 2nd Secretary, Embassy of Italy
Linda Swacina, Deputy Administrator, FSIS
Agriculture, Fisheries, Food Safety and Consumer Affairs Section, EU Mission to US
Norval Francis, Minister-Counselor, US Mission to the EU, Brussels
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Amy Winton, State Department
Nancy Goodwin, IES, OIA
Todd Furey, IES, OIA
Country File (Italy—April 03 Audit)

FINAL

DEC - 4 2003

FINAL REPORT OF AN AUDIT CARRIED OUT IN ITALY
COVERING ITALY'S MEAT INSPECTION SYSTEM

APRIL 29, 2003 THROUGH JUNE 12, 2003

Food Safety and Inspection Service
United States Department of Agriculture

TABLE OF CONTENTS

1. INTRODUCTION
2. OBJECTIVE OF THE AUDIT
3. PROTOCOL
4. LEGAL BASIS FOR THE AUDIT
5. SUMMARY OF PREVIOUS AUDITS
6. MAIN FINDINGS
 - 6.1 Legislation
 - 6.2 Government Oversight
 - 6.3 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
 - 9.1 SSOP
 - 9.2 EC Directive 64/433
10. ANIMAL DISEASE CONTROLS
11. SLAUGHTER/PROCESSING CONTROLS
 - 11.1 Humane Handling and Slaughter
 - 11.2 HACCP Implementation
 - 11.3 Testing for Generic *Escherichia coli*
 - 11.4 Testing for *Listeria monocytogenes*
 - 11.5 EC Directive 64/433
12. RESIDUE CONTROLS
 - 12.1 FSIS Requirements
 - 12.2 EC Directive 96/22
 - 12.3 EC Directive 96/23
13. ENFORCEMENT CONTROLS
 - 13.1 Daily Inspection
 - 13.2 Testing for *Salmonella*
 - 13.3 Species Verification
 - 13.4 Monthly Reviews
 - 13.5 Inspection System Controls

14. CLOSING MEETING

15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [Ministry of Health, Department General for Food, Nutrition and Public Veterinary Health]
MOH	Ministry of Health
ASL	Azienda Sanitaria Locale
FSIS	Food Safety and Inspection Service
VEA	European Community/United States Veterinary Equivalence Agreement
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
NOID	Notice of Intent to Delist
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species
LM	<i>Listeria monocytogenes</i>

1. INTRODUCTION

The audit took place in Italy from April 29 to June 12, 2003.

An opening meeting was held on April 29, 2003 in Rome with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Italy's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Health, Department of Food, Nutrition and Public Veterinary Health, and representatives from the regional and local inspection offices.

2. OBJECTIVES OF THE AUDIT

This audit was a follow-up audit with three objectives. The first objective was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States. The second objective was to determine if the CCA had taken the necessary corrective actions in response to previous audit findings. The third objective was to determine if the instructions issued by the CCA with regard to *Listeria monocytogenes* testing in certified establishments were received by the regional and local offices and had been implemented by the establishments.

In pursuit of these objectives, the following sites were visited: the headquarters of the CCA, three regional inspection offices, one autonomous provincial office, four local health units, two laboratories performing analytical testing on United States-destined product, two swine slaughter establishments, and 16 meat processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	Headquarters office in Rome
	Regional	3	
	Autonomous Province	1	
	Local ASL	4	Azienda Sanitaria Locale (ASL)
Laboratories		2	
Meat Slaughter Establishments		2	
Meat Processing Establishments		16	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved on-site visits to 18 establishments: two swine slaughter

establishments and 16 processing establishments. The third part involved visits to three regional inspection offices, one autonomous provincial office, four local inspection offices, and the headquarters of the CCA. The fourth part involved visits to two government laboratories.

Program effectiveness determinations of Italy's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Italy's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health as well as overall program delivery. The auditor also determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditor explained to the CCA that their inspection system would be audited in accordance with three areas of focus. First, under provisions of the European Community/United States Veterinary Equivalence Agreement (VEA), the FSIS auditor would audit the meat inspection system against European Commission Directive 64/433/EEC of June 1964; European Commission Directive 96/22/EC of April 1996; and European Commission Directive 96/23/EC of April 1996. These directives have been declared equivalent under the VEA.

Second, in areas not covered by these directives, the auditor would audit against FSIS requirements. FSIS requirements include daily inspection in all certified processing establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and requirements for HACCP, SSOP, testing for generic *E. coli*, testing for *Salmonella*, and reassessment of HACCP programs to include the risks associated with *LM* and *Salmonella*. In addition, the FSIS auditor would audit the receipt and implementation by regional and local inspection offices of instructions issued by the MOH with regard to detection of *Listeria monocytogenes* in cured aged prosciutto (Circular 600.8/80.83/AG/307 dated August 28, 2002) and provisions to be adopted in case of detection of *LM* in uncooked ham or in other products of animal origin ready for consumption (Circular 609/80.83/AG/404 dated December 17, 2002).

Third, the auditor would audit against any equivalence determinations that have been made by FSIS for Italy under provisions of the Sanitary/Phytosanitary Agreement.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

In addition, compliance with the following European Community Directives was also assessed:

- Council Directive 64/433/EEC of June 1964 entitled Health Problems Affecting Intra-Community Trade in Fresh Meat
- Council Directive 96/23/EC of 29 April 1996 entitled Measures to Monitor Certain Substances and Residues Thereof in Live Animals and Animal Products
- Council Directive 96/22/EC of 29 April 1996 entitled Prohibition on the Use in Stockfarming of Certain Substances Having a Hormonal or Thyrostatic Action and of B-agonists

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at www.fsis.usda.gov/ofotsc.

The following deficiencies were identified during the FSIS audit of Italy's meat inspection system conducted in October-November 2002.

- Five of the 46 establishments audited received a Notice of Intent to Delist (NOID) for inadequate implementation of SSOP and HACCP requirements.
- Seven of the 46 establishments had problems with SSOP implementation, maintenance, and record keeping.
- Nine of the 46 establishments had problems with establishment verification of their HACCP plan, record keeping, corrective actions; and monitoring of the HACCP plan.
- One establishment had been re-circulating water to wash hams.

6. MAIN FINDINGS

6.1 Legislation

The auditor was informed that the relevant EC Directives, determined equivalent under the VEA, had been transposed into Italian legislation.

6.2 Government Oversight

6.2.1 CCA Control Systems

Italy's organizational structure has not changed since the last audit.

The CCA has control over regional and local office activities and also has the authority for certifying and decertifying establishments for export to the United States.

The CCA is responsible for carrying out inspections of individual establishments and for approving and withdrawing the eligibility of individual establishments. The CCA carried out verification audits for those certified establishments which were positive for *Listeria monocytogenes* and to those establishments that received a Notice of Intent to Delist during the last U.S. audit.

6.2.2 Ultimate Control and Supervision

On August 28, 2002 and December 17, 2002, the CCA sent instructions to all regional offices requiring that they immediately take the actions described in Directive 600.8/80.83/AG/307 for detection of *Listeria monocytogenes* in cured aged prosciutto and Directive 609/80.83/AG/404 provisions to be adopted in case of detection of *Listeria monocytogenes* in uncooked ham or in other products of animal origin ready for consumption. The FSIS auditor verified through audits of the regional and local offices that the instructions and the circulars were received by and implemented by these offices.

Control and supervision at the Regional and Local level in Lombardia and Veneto Regions had improved.

6.2.3 Assignment of Competent, Qualified Inspectors

The auditor found that competent, qualified inspectors were assigned to establishments eligible to export to the United States.

6.2.4 Authority and Responsibility to Enforce the Laws

The CCA has the authority and responsibility to enforce the laws.

6.2.5 Adequate Administrative and Technical Support

The auditor found that the CCA has the appropriate resources to support a third party audit.

6.3 Headquarters Audit

No documents were audited at the headquarters in Rome.

6.3.1 Audit of Regional and Local Inspection Sites

The auditor visited three regional inspection offices, one autonomous provincial office, and four local health units (ASL). The purpose of the visits was to assess the implementation of the two *Listeria* directives 600.8/80.83/AG/307 of August 28, 2002 and 609/80.83/AG/404 of December 17, 2002 issued by MOH.

The auditor found that the circulars had been received and implemented by all regional, provincial, and local offices visited.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 18 establishments: two slaughter establishments and 16 processing establishments. None were delisted as a result of the reviews and none received a Notice of Intent to Delist (NOID) by the MOH. Specific deficiencies are noted on the attached individual establishment reports.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During the laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States' requirements.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluated compliance with the criteria established for the use of private laboratories under the PR/HACCP requirements.

The following laboratories were reviewed

- ◆ The Istituto Zooprofilattico Sperimentale (IZS) a government laboratory located in Brescia was conducting analyses of field samples for the presence of *Salmonella* species, *Listeria monocytogenes*, and residues.
- ◆ The Istituto Zooprofilattico Sperimentale a government laboratory located in Teramo was conducting analyses of field samples for the presence of *Salmonella* species, *Listeria monocytogenes*, and residues.

The findings of the IZS government laboratory located in Brescia are discussed in Section 12 (Residue Controls).

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, Italy's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene and practices, and good product handling and storage practices. In addition, Italy's inspection system had controls in place for water potability records, chlorination

procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in the 18 establishments were found to meet the basic FSIS regulatory requirements, with the following deficiency:

- In one establishment, the forefeet of hog carcasses were contacting platforms and employees' boots at the bung dropping and carcass pre-evisceration stations in the slaughter room. Establishment officials took temporary corrective actions and permanent corrective actions were proposed to MOH inspection officials.

9.2 EC Directive 64/433

In all establishments, the provisions of EC Directive 64/433 were effectively implemented, with the following deficiency:

- In one establishment, the overhead rail in the ham washing machine was observed with accumulation of dried pieces of fat and dirt. The monitoring of sanitary conditions in the area was not possible due to improper equipment construction and design. Inspection officials took immediate corrective actions.

Specific deficiencies are noted in the attached individual establishment reports.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Italy's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a testing program for generic *E. coli* in slaughter establishments.

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the 18 establishments. All of the 18 establishments had adequately implemented the HACCP requirements.

11.3 Testing for Generic *E. coli*

Italy has adopted the FSIS regulatory requirements for testing for generic *E. coli*. Two of the 18 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing. These two establishments were evaluated according to the criteria employed in the United States domestic inspection program.

Testing for Generic *E. coli* was properly conducted in both slaughter establishments.

11.4 Testing for *Listeria monocytogenes*

Sixteen of the 18 establishments audited were producing ready-to-eat products for export to the United States. In accordance with FSIS requirements, the HACCP plans in these establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

11.5 EC Directive 64/433

In all establishments, the provisions of EC Directive 64/433 were effectively implemented.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The Istituto Zooprofilattico Sperimentale (IZS) a government residue laboratory located in Brescia was audited. The following deficiency was noted:

- When percent recovery results for certain chlorinated hydrocarbons compounds fell below the established acceptable limits, no corrective actions were taken by the IZS laboratory in Brescia. Laboratory officials indicated that they would take corrective actions immediately

The Istituto Zooprofilattico Sperimentale a government residue laboratory located in Teramo was audited. No deficiencies were noted.

Italy's National Residue Control Program for 2003 was being followed and was on schedule.

12.1 EC Directive 96/22

In both residue laboratories, the provisions of EC Directive 96/22 were effectively implemented.

12.2 EC Directive 96/23

In both residue laboratories, the provisions of EC Directive 96/23 were effectively implemented.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*.

13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

Italy has adopted the FSIS regulatory requirements for testing for *Salmonella* with the exception of the following equivalent measure:

- The government laboratories use ISO 6579 and AOAC 967.25 to analyze for *Salmonella*.

Two of the 18 establishments audited were required to meet the FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Salmonella testing was properly conducted in both establishments.

13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible meat products from other countries for further processing.

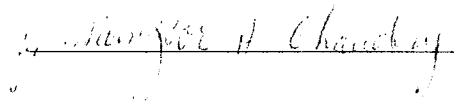
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on June 12, 2003 in Rome with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. Faiz R. Choudry
International Auditor



15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms

Individual Foreign Laboratory Reports

Foreign Country Response to Draft Final Audit Report

FOREIGN COUNTRY LABORATORY REVIEW

05/22/03

Istituto Zooprofilattico Sperimentale
Della Lombardia e Dell'Emilia Romagna

FOREIGN GOV'T AGENCY
Dipartimento Alimenti e Sicurezza
Alimentare

CITY & COUNTRY
BRESCIA - ITALY

ADDRESS OF LABORATORY
Via Bianchi n. 719
25124 Brescia Italy

NAME OF REVIEWER
Dr. Faizur R. Choudry, DVM.

NAME OF FOREIGN OFFICIAL
Dr. Roberto Piro, Head of Bromatologico

Residue Code/Name



100

111

200

203

300

400

500

800

923

950

S/V

SAMPLING PROCEDURES

REVIEW ITEMS

ITEM #

Sample Handling

01

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

A

A

Sampling Frequency

02

A

A

A

A

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A

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Timely Analyses

03

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Compositing Procedure

04

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Interpret Comp Data

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Data Reporting

06

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ANALYTICAL PROCEDURES

Acceptable Method

07

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

A

A

Correct Tissue(s)

08

A

A

A

A

A

A

A

A

A

A

A

A

Equipment Operation

09

A

A

A

A

A

A

A

A

A

A

A

A

Instrument Printouts

10

A

A

A

A

A

A

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A

A

A

A

O

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels

11

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

A

O

Recovery Frequency

12

A

A

A

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A

A

A

A

A

O

Percent Recovery

13

C

A

A

A

A

A

A

A

A

A

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O

Check Sample Frequency

14

A

A

A

A

A

A

A

A

A

A

A

A

All analyst w/Check Samples

15

NO

NO

NO

NO

NO

NO

NO

NO

NO

NO

NO

NO

Corrective Actions

16

C

A

A

A

A

A

A

A

A

A

A

A

International Check Samples

17

A

A

A

A

A

A

A

A

A

A

A

A

REVIEW

Corrected Prior Deficiencies

18

EVAL CODE

O

O

O

O

O

O

O

O

O

O

O

OTHER REVIEW

19

EVAL CODE

20

SIGNATURE OF REVIEWER

Dr. Faizur R. Choudry

DATE

6/12/03

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

05/22/03

NAME OF FOREIGN LABORATORY

Istituto Zooprofilattico Sperimentale
Della Lombardia e Dell'Emilia Romagna

FOREIGN GOV'T AGENCY

Dipartimento Alimenti e Sicurezza
Alimentare

CITY & COUNTRY

BRESCIA - ITALY

ADDRESS OF LABORATORY

Via Bianchi n. 719
25124 Brescia Italy

NAME OF REVIEWER

Dr. Faizur R. Choudry, DVM.

NAME OF FOREIGN OFFICIAL

Dr. Roberto Piro, Head of Bromatologico

RESIDUE

ITEM NO.

COMMENTS

100\

13

When percent recovery results for hexachlorobenze "HCB" (38%) and lindane (33%) fell below the established acceptable limit HCB (49%), lindane (69%) and any corrective actions taken were not documented.

FOREIGN COUNTRY LABORATORY REVIEW

06/09/03

Instituto Zooprofilattico Sperimentale, Food
Chemistry and Residue Laboratory

FOREIGN GOV'T AGENCY
Dipartimento Alimenti e Sicurezza
Alimentare

CITY & COUNTRY
Teramo, ITALY

ADDRESS OF LABORATORY
Campo Boario. 64100 Teramo, Italy

NAME OF REVIEWER
Dr. Faizur R. Choudry, DVM

NAME OF FOREIGN OFFICIAL
Dr. Giacomo Migliorati and Dr. Giampiero Scortichini

Residue Code/Name



100 111 200 203 300 400 500 800 900 923

SAMPLING PROCEDURES

REVIEW ITEMS

ITEM #

Sample Handling

01

EVALUATION CODE

A A A A A A A A A A A

Sampling Frequency

02

A A A A A A A A A A A

Timely Analyses

03

A A A A A A A A A A A

Compositing Procedure

04

O O O O O O O O O O O

Interpret Comp Data

05

O O O O O O O O O O O

Data Reporting

06

A A A A A A A A A A A

ANALYTICAL PROCEDURES

Acceptable Method

07

EVALUATION CODE

A A A A A A A A A A A

Correct Tissue(s)

08

A A A A A A A A A A A

Equipment Operation

09

A A A A A A A A A A A

Instrument Printouts

10

A A A A A A A A A A A

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels

11

EVALUATION CODE

A A A A A A A A A A A

Recovery Frequency

12

A A A A A A A A A A A

Percent Recovery

13

A A A A A A A A A A A

Check Sample Frequency

14

A A A A A A A A A A A

All analyst w/Check Samples

15

C C C C C C C C C C C

Corrective Actions

16

A A A A A A A A A A A

International Check Samples

17

A A A A A A A A A A A

REVIEW

Corrected Prior Deficiencies

18

EVAL. CODE

O O O O O O O O O O A

OTHER REVIEW

19

EVAL. CODE

20

DATE

6/19/03

SIGNATURE OF REVIEWER

Dr. Faizur R. Choudry

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

06/09/03

NAME OF FOREIGN LABORATORY

Istituto Zooprofilattico Sperimentale, Food
Chemistry and Residue Laboratory

FOREIGN GOV'T AGENCY

Dipartimento Alimenti e Sicurezza
Alimentare

CITY & COUNTRY

Teramo, ITALY

ADDRESS OF LABORATORY

Campo Boario. 64100 Teramo, Italy

NAME OF REVIEWER

Dr. Faizur R. Choudry, DVM

NAME OF FOREIGN OFFICIAL

Dr. Giacomo Migliorati and Dr. Giampiero Scortichini

RESIDUE

ITEM NO.

COMMENTS

RESIDUE	ITEM NO.	COMMENTS
100,111, 200,203, 300,400, 500,800, 900,923	15	No intra-check samples were performed, periodically inter-check samples were performed for some compounds.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION GRECI E POLZANI S.P.A. Felino (PR)	2. AUDIT DATE 05/16/03	3. ESTABLISHMENT NO. 90L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements	Audit Results		Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Establishment #90L Date 05/16/03

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Leoncini S.r.L. Cola Di Lazise Veneto (VR)	2. AUDIT DATE 06/03/03	3. ESTABLISHMENT NO. 169L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

Establishment #169L Dated 06/03/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Principe Di San Daniele S.p.A. San Daniele Del Friuli (UD)	2. AUDIT DATE 05/12/03	3. ESTABLISHMENT NO. 205L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		O	54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis		O	56. European Community Directives		
29. Records		O	57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions		O	59.		
31. Reassessment		O			
32. Written Assurance		O			

60. Observation of the Establishment

Establishment #205L Dated 05/12/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Bertana SRL Castel Verde, Lombardia (CR)	2. AUDIT DATE 05/27/03	3. ESTABLISHMENT NO. 312M/S	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		X	37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		O	54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment			60.		
32. Written Assurance			61.		

50. Observation of the Establishment

Establishment #312M/S Date 05/27/03

11, 51. Fore feet of hog carcasses were contacting platforms and employees' boots at the bung droppings and carcass pre-evisceration stations in the slaughter room. Establishment officials temporarily took corrective action immediately and permanent corrections were proposed to MOH inspection officials. FSIS regulatory requirement 416.14 was not met.

51. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

52. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry

6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Salumificio Baldo SRL Cantu (CO)	2. AUDIT DATE 05/06/03	3. ESTABLISHMENT NO. 348L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

Establishment #348L Date 05/06/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION EFFE S.P.A. Lesignano de Bagni (PR)	2. AUDIT DATE 05/20/03	3. ESTABLISHMENT NO. 434L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		X
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic <i>E. coli</i> Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		X
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

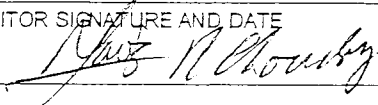
Establishment #434L Date 05/20/03

45,56.(a) Overhead rail in the ham washing machine was observed with accumulation of dried pieces of fat and dirt. The monitoring of sanitary conditions in the area was not possible due to the improper equipment construction and design. Establishment officials ordered correction immediately. C/D 64/433 EEC Annex 1 Chapter 111(3)(c)

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Levoni S.P.A. San Daniele del Friuli (UD)	2. AUDIT DATE 05/14/03	3. ESTABLISHMENT NO. 442L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

Establishment #442L Date 05/14/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Prosciuttificio Mulino S.p.A. Tizzano Val Parma (PR)	2. AUDIT DATE 05/21/03	3. ESTABLISHMENT NO. 480L	4. NAME OF COUNTRY Italy
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic <i>E. coli</i> Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

Establishment #480L Date 05/21/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Rovagnati S.p.A. Biassono (MI)	2. AUDIT DATE 05/08/03	3. ESTABLISHMENT NO. 508L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		O	54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis		O	56. European Community Directives		
29. Records		O	57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions		O	59.		
31. Reassessment		O			
32. Written Assurance		O			

60. Observation of the Establishment

Establishment #508L Date 05/08/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry

6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION ITALFINE SRL Corniglio (PR)	2. AUDIT DATE 05/09/03	3. ESTABLISHMENT NO. 513L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		O	54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis		O	56. European Community Directives		
29. Records		O	57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions		O	59.		
31. Reassessment		O			
32. Written Assurance		O			

60. Observation of the Establishment

Establishment #513L Date 05/09/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Cesare Fiorucci SPA San Daniele del Friuli (UD)	2. AUDIT DATE 05/15/03	3. ESTABLISHMENT NO. 683L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

Establishment #683L Date 05/15/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Prosciuttificio di Boschetto SRL Sala Baganza (PR)	2. AUDIT DATE 05/07/03	3. ESTABLISHMENT NO. 702L	4. NAME OF COUNTRY ITALY
	5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		O	54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis		O	56. European Community Directives		
29. Records		O	57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions		O	59.		
31. Reassessment		O			
32. Written Assurance		O			

60. Observation of the Establishment

Establishment #702L Date 05/07/03

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION EFFE SPA Lesignano de Bagni (PR)	2. AUDIT DATE 05/26/03	3. ESTABLISHMENT NO. 713L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60 Observation of the Establishment

Establishment #713L Date 05/26/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION A & B Prosciutti SPA San Daniele del Friuli (UD)	2. AUDIT DATE 05/13/03	3. ESTABLISHMENT NO. 720L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Establishment #720L Date 05/13/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Italcarni Soc. COOP. A.R.L. CARPI (MO)	2. AUDIT DATE 05/19/03	3. ESTABLISHMENT NO. 791M/S	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment #791M/S Date 05/19/03

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION CESEPRO SRL San Daniele del Friuli (UD)	2. AUDIT DATE 05/13/03	3. ESTABLISHMENT NO. 978L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Establishment #978L Date 05/13/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 4/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Giuseppe Citterio Salumificio S.p.A. Sala Baganza (PR)	2. AUDIT DATE 05/26/03	3. ESTABLISHMENT NO. 1157L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Establishment #1157L Date 05/26/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Brendolan Service SRL San Daniele del Friuli (UD)	2. AUDIT DATE 05/14/03	3. ESTABLISHMENT NO. 1170L	4. NAME OF COUNTRY ITALY
5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O		54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures	O		Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis	O		56. European Community Directives		
29. Records	O		57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions	O		59.		
31. Reassessment	O				
32. Written Assurance	O				

60. Observation of the Establishment

Establishment #1170L Date 05/14/03

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 6/12/03




FAX TRANSMISSION COVER SHEET

U.S. Department of Agriculture
Foreign Agricultural Service
American Embassy
Via Veneto 119A
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Tel: 39 06 46742396
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Number of Pages: 3 Date: 11/14/03

TO: Sally Stratmoen
Acting Director
International Equivalence Staff
Office of International Affairs
Washington, D.C. 20036
Fax: 202-690-4040

FROM:  Ann Murphy
Acting Minister Counselor
for Agricultural Affairs

Attached, please find unofficial translation of a letter received from the Ministry of Health concerning the FSIS final report of the meat inspection system audit conducted in Italy during April 29-June 12, 2003.

Best regards.

UNOFFICIAL TRANSLATION

Ministry of Health
Dept. of Prevention and Communication
Directorate General for Food, Nutrition
And Veterinary Health
Office IX

Embassy of the United States,
Rome
cc:
Embassy of Italy, Washington
D.G.S.P.V.A.N. - Office III

Prot. No. 609/80/83/AG/2243

Subject: FSIS draft final report of the meat inspection
system audit conducted in Italy from April 29 through
June 12, 2003.

Reference is made to your letter dated 9/15/03,
transmitting the draft final report on the inspection
audit carried out during April 29 through June 2003.

As anticipated in the course of the final meeting held at
the Ministry, in the capacity of the Central Competent
Authority (CCA), FSIS has formally reconfirmed the
positive results of the inspection visit.

This Ministry wishes to express its high consideration
for the recognition received from the U.S. authorities
for the commitment shown by both central and local health
authorities.

This Ministry has no comments to make on the subject
report.

In relation to the two plants where sanitation problems
were reported, please be informed that both plants will
undergo strict inspections and supervision. The plants
were given directions on the corrective action to follow,
for the noncompliance detected during the visit.

The Director General



Ministero della Salute

Dipartimento della Prevenzione e della Comunicazione
Direzione generale della Sanità Veterinaria e degli Alimenti
Ufficio IX

TELEFAX

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e.p.c.

AMBASCATA D'ITALIA
WASHINGTON
FAX: 001 202 5182147

Prot.: 609/80.8: 'AG/ 224_3

Oggetto: FSIS draft final report of a meat inspection system audit conducted in Italy from april 29 through june 12, 2003.

Con la presente si fa riferimento alla nota del 15 settembre 2003 con la quale codesta Ambasciata ha trasmesso la bozza di rapporto sulla missione ispettiva del FSIS in Italia, effettuata dal 29 aprile al 12 giugno 2003.

Come anticipato nel corso della riunione finale con lo scrivente Ministero, nella veste di Autorità Competente Centrale (CCA), l'FSIS nel corrispettivo rapporto finale ha formalizzato che l'esito della missione ispettiva di cui all'oggetto è stato fondamentalmente positivo.

Lo scrivente Ministero, pertanto, desidera esprimere rinnovata soddisfazione per il riconoscimento accordato dalle Autorità americane all'impegno messo in campo da parte delle Autorità sanitarie italiane sia centrali che periferiche.

In merito al report in oggetto non vi sono osservazioni da evidenziare.

Relativamente ai rilievi sollevati sono state fornite le indicazioni per la correzione delle non conformità osservate nel corso della visita ispettiva. Le deficienze rimarcate nella bozza di report finale sono state oggetto di ulteriore comunicazione alle competenti autorità territoriali e laboratori ufficiali. Peraltro, i due stabilimenti in cui sono state rilevate delle deficienze saranno sottoposti a maggior attività di controllo e supervisione.

IL DIRETTORE GENERALE

17 NOV. 2003